

L1 ANSWER 1 OF 1 WPIDS (C) 2003 THOMSON DERWENT
 ACCESSION NUMBER: 1997-266483 [24] WPIDS
 DOC. NO. CPI: C1997-085686
 TITLE: L-lactic acid preparation - uses lactic acid bacteria,
 lactic acid and potato protein in production medium.
 DERWENT CLASS: A41 D16 E17
 PATENT ASSIGNEE(S): (SNOW) SNOW BRAND MILK PROD CO LTD
 COUNTRY COUNT: 1
 PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
JP 09094093	A	19970408	(199724)*	4	<--
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APPLICATION DETAILS:

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JP 09094093	A	JP 1995-252676	19950929
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FILING DETAILS:

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JP 3352858	B2 Previous Publ.	JP 09094093

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Preparation of L-lactic acid uses lactic acid bacteria, lactic acid as a sugar source and potato protein as a nitrogen source in a production medium.

Preferably the nitrogen source is the squeezed juice of potato containing potato protein or dried powder of the juice, preferably it is the potato juice prepared by heat treating the squeezed juice to thermally remove denaturalised potato protein. Alternatively, it is the solubilised potato protein prepared by heat treating squeezed juice to obtain precipitation of thermally denaturalised potato protein and treating the precipitation with protease.

USE - L-lactic acid is used as a raw material for biodegradable plastics.

ADVANTAGE - Utilising potato protein from the squeezed juice so far discarded, the method provides L-lactic acid and notably reduces the load of treatment after completion of fermentation.

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